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| SHIP SL | INSP. DATE 26.03.01 | INSPECTION AREA Pool & Jacuzzis | RESP. OFFICER Staff Captain |
| NO. | VSP REF. NO. | INSPECTION RESULTS AND ACTIONS | |
| 1 | 10 | Result: The automatic halogen system for the spa does not work properly. Chlorine residuals did not reach 2.0 ppm on several days & the spa was closed. | |
| | | Corrective Action: Ecolab has been on board to repair and calibrate the system. It is now running satisfactory with correct chlorine levels. | |
| | | Responsibility: Ecolab/ Staff Captain/ Staff Chief Engineer. | |
| | | Requisition/ Work Order Reference: Report sent by Chief Engineer to Helge Oestby 21.03.2001 | |
| | | Status/ Date completed: 12.04.01 | |
| SHIP SL | INSP. DATE 26.03.01 | INSPECTION AREA Potable Water | RESP. OFFICER Staff Captain |
| NO. | VSP REF. NO. | INSPECTION RESULTS AND ACTIONS | |
| 2 | 03 | Result: The automatic halogen system for the bunkering. Shore bunker line did not work. Chlorine was added manually. | |
| | | Corrective Action: Ecolab has been on board to repair the system. Some wires still has to be connected and system to be tested. | |
| | | Responsibility: Ecolab/ Staff Chief Engineer. | |
| | | Requisition/ Work Order Reference: Report sent to Helge Oestby 21.03.01 | |
| | | Status/ Date completed: In progress | |

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| SHIP SL | INSP. DATE 26.03.01 | INSPECTION AREA Veranda Buffet | RESP. OFFICER Maitre'd |
| NO. | VSP REF. NO. | INSPECTION RESULTS AND ACTIONS | |
| 3 | 19 | Result: Plates of pastries were not protected by a sneeze guard. | |
| | | Corrective Action: Sneeze guard to be modified/ rebuilt by Ermoco – in progress. Plastic covers are used to protect the pastries in the mean time. | |
| | | Responsibility: Helge Oestby/ Chief Engineer | |
| | | Requisition/ Work Order Reference: | |
| | | Status/ Date completed: In progress | |
| SHIP SL | INSP. DATE 26.03.01 | INSPECTION AREA Main Galley | RESP. OFFICER Chef de Cuisine |
| NO. | VSP REF. NO. | INSPECTION RESULTS AND ACTIONS | |
| 4 | 31 | Result: Breakfast stn. Unlabeled bottle of glass cleaner was stored in the chemical locker. | |
| | | Corrective Action: Label all bottles | |
| | | Responsibility: Chef de Cuisine | |
| | | Requisition/ Work Order Reference: | |
| | | Status/ Date completed: 3/27/2001 | |

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| 5 | 16 | Result: Breakfast Stn. The Eden Soy was tested @ 47°F (open) + The milk (closed quart) was tested @ 57°F in the under counter refrigerator. |
| | | Corrective Action: Fridge checked – O.K. |
| | | Responsibility: Chief Engineer |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed: 03.27.01 |
| 6 | 21 | Result: The gasket on the BEHA HEDO Hot cabinet was loose. |
| | | Corrective Action: New gasket has been ordered. |
| | | Responsibility: Chief Engineer |
| | | Requisition/ Work Order Reference: PO# 30121207 |
| | | Status/ Date completed: In progress – awaiting order. |
| 7 | 22 | Result: Dish wash/ Glass wash. The final rinse temperature registered @ 199°F at the glass wash unit. |
| | | Corrective Action: Temp. Adjusted on washing machine. |
| | | Responsibility: Chief Engineer |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed: 03.27.01 |
| 8 | 22 | Result: Dish wash/ glass wash. The final pressure was less than 10 psi at the dish wash unit. |

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| | | Corrective Action: Adjustments made. Machine working satisfactory. |
| | | Responsibility: Chief Engineer |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed: 03.27.01 |
| 9 | 16 | Result: Ham was tested @ 46°F (cooled in blast chiller) |
| | | Corrective Action: Cooked Ham to be rapidly chilled in the Blast chiller to 41 F. |
| | | Responsibility: Chef de Cuisine |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed:03.04.01 |
| 10 | 26 | Result: Bakery/ Pastry. The coils on the fryer was encrusted with food residue. |
| | | Corrective Action: Dismantle the fryer , soak and wash, rinse sanitize Fryer coils. |
| | | Responsibility: Chef de Cuisine |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed: 3/30/2001 |
| 11 | 18 | Result: Butcher Shop. Raw hamburger meat was stored over lamb chops in the walk – in unit. |
| | | Corrective Action: Store raw Hamburger below Lamb chops |
| | | Responsibility: Chef de Cuisine |
| | | Requisition/ Work Order Reference: |

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| | | Status/ Date completed:3/27/2001 |
| 12 | 33 | Result: Provisions. Walk in cooler. The deck at the right, and the threshold was in disrepair. |
| | | Corrective Action: New tiles and grouting have been fitted. |
| | | Responsibility: Staff Captain |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed: 03.12.01 |
| 13 | 18 | Result: Meat Freezer. The hot dogs were not adequately separated from raw veal. |
| | | Corrective Action: Store all cooked meat 10 inches from raw meat in separate section of Freezer. |
| | | Responsibility: Chef de Cuisine |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed:3/27/2001 |
| 14 | 26 | Result: Pot Wash. Numerous previously cleaned items were soiled and stored as clean. |
| | | Corrective Action: Proper cleaning and checking procedures are implemented and training is in progress. |
| | | Responsibility: Chef de Cuisine |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed: 3/30/2001 |
| 15 | 08 | Result: Hot Galley. The oven hose supply line was not fitted with a back flow prevention device. |

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| | | Corrective Action: New back flow preventer has been fitted. |
| | | Responsibility: Chief Engineer. |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed:04.04.01 |
| 16 | 21 | Result: The bottoms of the tilt pans had difficult to clean seams. |
| | | Corrective Action: Helge Oestby has been contacted on this matter. We will try to come up with a solution. |
| | | Responsibility: Chief Engineer |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed: In Progress |
| 17 | 20/21 | Result: Difficult to clean screw heads were noted on the food + nonfood contact surfaces of the tilt pans. |
| | | Corrective Action: Chief Eng. will get a different type screws to be fitted (easy cleanable screw heads). |
| | | Responsibility: Chief Engineer |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed: In progress |
| 18 | 34 | Result: The hot table drain line was disconnected. |
| | | Corrective Action: Re – connected. |
| | | Responsibility: Chief Engineer |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed: 03.27.01 |

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| 19 | 16 | Result: Omelet Station. The ham was tested @ 60°F (not on plan) |
| | | Corrective Action: The Ham was added on the plan and Time control is in place. |
| | | Responsibility: Hotel Manager |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed: 03/28/2001 |
| 20 | 19 | Result: Provisions General. Stainless steel food containers + opened wrapped cheeses were stored directly on top of shipping cases and food. |
| | | Corrective Action: Proper separation is in place and continues training of Crew. |
| | | Responsibility: Provision Master |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed: 3/30/2001 |
| 21 | 27 | Result: Vegetable preparation. The non food contact surfaces of the potato peeler were soiled. |
| | | Corrective Action: Clean all Equipment immediately after use. |
| | | Responsibility: Chef de Cuisine |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed: 3/27/2001 |

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| 22 | 33 | Result: Elevator soiled. The door track was soiled. | |
| | | Corrective Action: Door track and bottom of elevator deep cleaned. Non easy cleanable edges has been sealed. | |
| | | Responsibility: Provision Master/ Staff Captain | |
| | | Requisition/ Work Order Reference: | |
| | | Status/ Date completed: 04.16.01 | |
| SHIP SL | INSP. DATE 26.03.01 | INSPECTION AREA Crew Galley/ Crew Mess | RESP. OFFICER Crew Cook |
| NO. | VSP REF. NO. | INSPECTION RESULTS AND ACTIONS | |
| 23 | 19 | Result: A trolley of soiled pans and containers was stored less than 2 inches from a covered container of uncooked rice. | |
| | | Corrective Action: Rice is removed in a safe storage area. | |
| | | Responsibility: Crew Cook | |
| | | Requisition/ Work Order Reference: | |
| | | Status/ Date completed:3/27/2001 | |
| 24 | 08 | Result: The oven hose supply line was not fitted with a back flow prevention device. | |
| | | Corrective Action: Back flow prevention device fitted. | |
| | | Responsibility: Chief Engineer | |
| | | Requisition/ Work Order Reference: | |

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| | | Status/ Date completed: 03.29.01 |
| 25 | 26 | Result: Crew Mess. The inner surfaces of the ice machine chute were soiled. |
| | | Corrective Action: Proper cleaning scheduled is in place |
| | | Responsibility: Ref. Engineer/ Crew Cook |
| | | Requisition/ Work Order Reference: |
| | | Status/ Date completed: 3/27/2001 |